# INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1153 — Washington, D. C. — September 20, 1947


### Change in Date of Available Traymore Hotel Reservations

Notice has been received from the Traymore Hotel that the earliest date on which it can take canner reservations will be January 16. When the announcement on hotel reservations for the National Canners Convention was sent out, January 15 was named as the earliest date on which reservations at The Traymore would be accepted, but since this hotel has another convention booked from January 12 to 15, inclusive, it will be unable to offer accommodations earlier than January 16.

Those canners who have indicated arrival for January 15 on their reservation forms returned to the Association, through necessity, will have to be changed to January 16. However, other hotels in the N.C.A. group are able to make reservations at an earlier date, and canners wishing to reach Atlantic City on January 15 should advise the Association *immediately* so that arrangements can be made to honor their reservations in some hotel other than The Traymore.

At the Food and Agriculture conference held recently in Geneva, Switzerland, it was first agreed that a new world food council should take over the international allocation of food, presently handled by the International Emergency Food Council. Because of United States objection, it was later decided to continue the IEFC for the present time.

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Packs of Alaska salmon and California sardines for the 1947 season to date show substantial increases over corresponding period for last year. For further details, see story on page 403.

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As the LETTER went to press, the damage done by the hurricane in Florida to the citrus canning areas had not yet been fully determined. A report on this will be made in next week's LETTER.

## Can Size Recommendations

Tentative proposals for revising the can size simplification recommendations for canned fruit, vegetable, and juice products (S. P. R. 155-40), agreed upon at the recent meeting of the Association's Committee on Simplification of Containers in San Francisco, are published in this week's INFORMATION LETTER. Before the final recommendations are presented to the Association's Board of Directors and to the Division of Simplified Practices of the National Bureau of Standards for promulgation, the entire canning industry will be asked for its comments on the proposed can size recommendations.

The Committee on Simplification of Containers, in reviewing the history of voluntary can size standardization, reaffirmed the principles and methods of selecting can sizes developed in the past. Among the factors taken into consideration by the Committee were (1) the need of preventing consumer confusion, (2) physical characteristics of the respective products, (3) sizes that have been customarily used, (4) technical problems in manufacturing, filling, and closing of cans, (5) cost to can manufacturers, canners, and distributors in- (See *Can Size Recommendations*, page 405)

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### Meeting Called to Evaluate Mechanical Corn Picker Performance

At the suggestion of a number of corn canners, the Association's Raw Products Bureau is sponsoring a meeting to be held at the Stevens Hotel in Chicago, October 17, to discuss in detail the performance of the various types of corn harvesters used this season. Following this discussion, an attempt will be made to formulate specific suggested engineering changes which are deemed necessary to make the ma- (See *Mechanical Corn Pickers*, page 405)

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### Review of Walsh-Healey Act Requirements

Recurrent inquiries from canners indicate the desirability of publishing a revised summary of the Walsh-Healey Act and regulations applicable to the sale of canned foods to the Government. (The last summary was published in the INFORMATION LETTER for November 2, 1940.) The wartime exemption of canned food purchases from this statute expired on December 31, 1945; and confusion as to its operation appears to have arisen since that date.

In general, it must be understood that the Walsh-Healey Act, officially known as the Public Contracts Act of 1936, provides an entirely separate set of rules governing hours of employment,

child labor, coverage, etc., from those applicable to the canning industry under the Fair Labor Standards Act, commonly called the Federal Wage and Hour Law.

The first and often difficult question for canners is to determine when the Walsh-Healey Act applies. As will be seen, its stipulations must be included in any contract for $10,000 or more between any government agency (except the Commodity Credit Corporation in its surplus programs) and any canner except one directly canning his own agricultural production. Moreover, the Walsh-Healey Act applies to the canner where a distributor sells to the Government and the canner ships directly to the Government on the distributor's order. This last rule, it will be seen, applies irrespective of the value of the canner's shipment if the distributor's contract is covered by the Act. Thus canners must be alert to Walsh-Healey Act problems whenever they sell direct to the Government or make shipments to the Government on anyone else's order.

The second important question is the *time* when the different Walsh-Healey Act rules begin to apply—in general only on work performed after the contract is signed.

The remaining problems center around the Walsh-Healey Act rules themselves. These are characterized by the *absence* of any exemptions for seasonal or perishable operations—the double limitation of a flat 8-hour day and 40-hour workweek is applicable in all cases. There are likewise peculiarities in coverage; females under 18 years may never work; and rigid requirements exist for segregation of covered and non-covered employees in a particular factory, and for record keeping.

A detailed analysis and discussion of the requirements of the statute as prepared by the Association's Counsel follows:

1. ***The Act applies to the canner's operations if the canner enters into a contract with the Government to supply canned foods of a value in excess of $10,000.***

All government purchases of canned foods are subject to the Walsh-Healey Act if the amount of the purchase contract equals or exceeds $10,000. Contracts for less than $10,000 are not subject to the Act. Contrary to a misconception, which was prevalent in the industry at one time, there is no general or blanket exemption of canned foods because of their perishable or seasonal nature. The Act does contain a provision exempting "perishables," which gave rise to the belief that the canning industry would be exempt, but the Secretary of Labor has definitely ruled that "perishables" include only:

> "products subject to decay or spoilage and not products canned, salted, smoked, or otherwise preserved."

The only circumstances under which canned foods are exempt from the Act is where the canner actually grows the fruits or vegetables on his own farms. Agricultural commodities that are thus canned or processed by the *original producer* are exempt from the Act, and in the processing operation the canner need not comply with the labor standards laid down by the Act. However, this exemption does not apply to cooperative associations or corporations that can or bottle the produce of individual grower members. The regulations provide that such cooperatives are entities separate from the individual grower members, and therefore the agricultural or farm products processed by them are not "processed for first sale by the original producers" within the meaning of the Act.

The Act contains exemptions for purchases of materials or supplies "usually bought in the open market" and for contracts by the Secretary of Agriculture for the purchase of agricultural commodities. Neither of these exemptions applies to the ordinary government contract for canned food. "Open market" purchases have been construed to mean purchases where the public exigency requires immediate delivery of the goods or purchases of goods which a statute specifically authorizes the procurement agency to buy on the open market. Purchases of canned goods which are procured by negotiated buying under the First War Powers Act are not exempt from the provisions of the Walsh-Healey Act under the exemption for "open market" purchases. (INFORMATION LETTER for May 30, 1942, page 7021). As to the purchases by the Secretary of Agriculture, the Department of Labor has ruled that this exemption covers purchases by agencies under the supervision of the Secretary of Agriculture, such as Commodity Credit Corporation, but that the exemption includes only purchases under an Agricultural Adjustment Act program.

Consequently, whenever a canner contracts to supply the Government with canned foods of the value of $10,000 or more, he must comply with the labor standards specified in the Walsh-Healey Act, except to the extent that the canned foods were actually raised and grown on his own farms.

In determining whether the contract is for an amount exceeding $10,000, the total contract price controls. If the contract provides for a delivered price, the freight charges paid by the canner must be included in the contract price in determining whether the Act applies. In addition, where a single award is made in an amount exceeding $10,000 on a single invitation to bid, even though several contracts are issued under the award for amounts less than $10,000, the contracts are subject to the terms of the Act.

2. ***The Act also applies to the canner's operations, even though he enters into no contract with the Government, if he makes delivery direct to the Government on a dealer's contract that exceeds $10,000, whether the value of the goods delivered direct by the canner on such dealer's contract be in excess of or less than $10,000.***

Ordinarily, the Act has no application to the labor standards maintained by a canner who sells canned foods to a dealer or another canner who has been awarded a government contract, even though the dealer or other canner may use the identical canned foods in fulfilling his government contract. The Act permits wholesalers, or jobbers who can qualify as "regular dealers," to submit bids for government contracts in their own names, and where a wholesaler or jobber qualifies as a regular dealer and is awarded a contract in his own name, the Act customarily applies only to his own operations and not to those of any canner from whom he may purchase canned foods.

The Secretary of Labor has defined a regular dealer to be a person "who owns, operates, or maintains a store, warehouse, or other establishment in which the materials, supplies, articles, or equipment of the general character described by the specifications and required under the contract are bought, kept in stock, and old to the public in the usual course of business."

Where a broker or jobber cannot qualify as a regular dealer, he may not submit a bid in his own name, but must do so, if at all, in the name of the canner as principal. In such cases, the canner would, of course, be subject to the requirements imposed by the Act, since he is the principal contractor with the Government.

The Secretary of Labor has by regulation, however, made *one very important exception, to the above general statement.* This regulation provides:

> "If a contract for more than $10,000 is awarded to a regular dealer subject to the Public Contracts Act and he arranges with a manufacturer to produce and ship directly to the Government one or more items involving less than $10,000, the manufacturers will still be bound by the stipulations contained in the regular dealer's contract."

Under this regulation, even though the wholesaler or jobber is a regular dealer and submits the bid in his own name, as principal, if he has the canner *deliver the canned foods directly to the Government*, the canner will

be deemed the principal and will be required to comply with the Act.

The Department of Labor has never adequately defined the meaning of the phrase "deliver directly to the Government." It seems clear, however, that this phrase is not limited to cases in which the canner consigns and ships the canned foods directly to the Government. The regulation seems to be predicated upon the theory that the Act, in permitting dealers to bid on government contracts, intended that the dealer would fill the contract out of his regular warehouse stocks, and not merely act as a broker. Consequently, it is likely that the Department of Labor will view with suspicion any transactions in which a dealer who has been awarded a government contract purchases canned foods from a canner, not for the purpose of replenishing his stocks but specifically to fill the goverment contract, and these identical canned foods are delivered to the Government by the dealer, without ever being made a part of the dealer's warehouse stocks.

The Department has held that where goods are loaded on railroad cars by the manufacturer and the cars are routed to the government consignees by the dealer, the manufacturers are subject to the Act even though title to the goods passed to the dealer. And where the goods were shipped to the dealer's warehouse and were shipped out to the Government without being incorporated in the dealer's stockpile, the Department has held the goods were shipped directly to the Government and therefore the manufacturer was covered by the Act. Actual delivery to the dealer's warehouse and the incorporation of the goods in the dealer's stockpile at the warehouse seems to be essential in order that the canner will not be subject to the Act.

It should also be observed that a canner may, under the Secretary's regulation concerning "direct delivery," be compelled to comply with the Act *even though the canned foods that he ships to the Government have a value of less than $10,000.* The Division of Public Contracts of the Department of Labor has specifically ruled that where a contract is awarded to a dealer for an amount in excess of $10,000, if a canner delivers a portion of this contract directly to the Government, the canner is subject to the Act's requirements even though the portion that he delivers amounts to less than $10,000. For example, the award of a $16,000 contract to a dealer may cause two separate canners each to ship one-half of the amount of the total contract, that is $8,000, directly to the Government. Under the ruling of the Division of Public Contracts, each of the canners will be subject to the labor standards imposed by the Act.

3. ***The Act applies to the canner only on operations performed subsequent to the award of the contract, whether the contract with the Government be made by the canner or by a dealer.***

The labor standards imposed by the Walsh-Healey Act apply only to work that is performed subsequent to the date that the government contract is awarded to a canner or dealer, and have no application to work performed prior to that date. Consequently, if a canner fills a government contract by delivering canned foods that he held in his warehouse on the day that the contract was awarded, the hours his employees worked in processing and canning these canned foods are immaterial, since the Act will apply only to work such as labeling, handling, shipping, etc., performed after the contract is awarded. The canner should, however, be prepared to demonstrate, by code marks, or otherwise, that the products delivered were canned prior to the award of the contract.

4. ***The labor standards that must be adhered to by a canner who is subject to the Act include those with respect to maximum hours, child and convict labor, safe and sanitary working conditions, keeping of records and posting of stipulations. No minimum wages applicable to the canning industry have yet been determined by the Secretary of Labor; consequently canners are not required by the Walsh-Healey Act to pay any specified minimum wage.***

The provisions of the Walsh-Healey Act are made effective by writing into every government contract for purchases of $10,000 or more a series of stipulations under which the government contractor agrees to comply with the standards laid down in the Act. These standards are:

#### Maximum Hours

The canner must agree that no employee performing work on the government contract will be employed in excess of eight hours in one day or 40 hours in one week. The Secretary of Labor is vested with authority to permit employment in excess of these hours, if overtime at the rate specified by the Secretary is paid. By regulations, the Secretary has provided that all employment in excess of eight hours per day or 40 hours per week must be compensated for at overtime rates of one and one-half times the basic hourly or piece rate.

#### Minimum Wages

There are no minimum wages applicable to government contracts for the purchase of canned foods. The Act requires government contractors to agree that they will not pay less than the prevailing minimum wages "as determined by the Secretary of Labor." As yet, however, the Secretary of Labor has made no determination of prevailing minimum wages in the canning industry, and unless and until such a determination is made, canners contracting with the government are not required to pay any specified minimum wages. (The statutory minimum hourly rate required by the Wage and Hour Law is of course applicable.)

#### Child and Convict Labor

The canner must agree that no male persons under sixteen years of age, no female person under eighteen years of age, and no convict labor will be employed in fulfilling the Government contract.

#### Safe and Sanitary Working Conditions

The canner contracting with the Government is also required to stipulate that no portion of the canned foods to be used in fulfilling the contract will be manufactured under unsanitary or dangerous working conditions. Compliance with the ordinary, safety, sanitary, and factory inspection laws of the State in which the cannery is located is deemed prima facie evidence of fulfillment of this requirement.

#### Employees to Whom the Act Applies

Technically, the Act applies only to employees who are actually engaged in performing work on the canned foods that are to be used in fulfilling the government contract. Thus, if an employee is engaged in working on canned foods to fill commercial orders, the Act has no application to the hours, that he may be employed. In order for this to be true, however, it is necessary that there be an actual segregation of the employees working on government contracts and those working on commercial orders, and the canner must keep separate records indicating the hours worked by those employees working on the government contract.

The regulations of the Secretary of Labor provide that where no separate records are kept for employees engaged on government contracts, it will be presumed that all employees in the plant, from the date of award of the contract until the date of delivery of the canned foods, were engaged in working on the government contract. This presumption is not conclusive, however, and the canner may show that the contrary is true.

In the absence of such segregation and the keeping of such separate records, the maximum hour limitations will apply to all persons in the plant or department in which and during the time that the canned foods to fulfill the government contract are being processed or handled.

Where an employee during a single week performs work both on a government contract, and on ordinary commercial orders, the maximum hour limitations apply during the entire week, and not merely for that portion of the week during which the employee works on the government contract. For example, if an employee works

Monday morning on a government contract subject to the Act, he is entitled to time and one-half for all time in excess of eight hours on that Monday or in excess of eight hours on any of the six succeeding days, or in excess of 40 hours in the seven-day period which includes that Monday morning, regardless of the kind of work performed during the remainder of that week.

The Act has no application to custodial or maintenance employees, such as watchmen, timekeepers, firemen, repair crews, etc., to office employees, or to employees who qualify for the executive, administrative and professional exemption under the Fair Labor Standards Act, and the hours these employees work is immaterial.

#### Posting of the Stipulations and Keeping of Records

Any canner who has a government contract subject to the Act is required to post in a prominent place in his cannery a copy of the Walsh-Healey stipulations set forth in his government contract. In addition, he is required to maintain records showing the name, address, sex, and occupation of each employee covered by the contract stipulations, and if any of these employees is under nineteen years of age, the date of birth of such employee must also be shown. In addition, his records must show the hours worked and the wages paid to each employee who performed any work on the government contract. If the canner's usual and customary records contain the specified information, there is no necessity for keeping special or distinct records of any kind.

The administration of the Walsh-Healey Act is vested in the Secretary of Labor. Under the provisions of the Act the Secretary of Labor has authorized the Wage and Hour and Public Contracts Division to issue the regulations, rules, definitions, and interpretation necessary for the administration and application of the statute.

# Meetings

## Conference on Distribution

The 19th Annual Boston Conference on Distribution will be held from October 20 to 21, at the Hotel Statler in that city. Principal themes for the conference will be "Improving Productivity in Distribution" and "World Conditions Affecting Distribution."

The conference has scheduled a group of business and industrial executives who will offer an authoritative appraisal of economic trends affecting the business of distribution. These authorities will cover every phase of distribution as it relates to virtually all of the Nation's industries and businesses.

Canners interested in attending the Boston Conference on Distribution should get in touch with Daniel Bloomfield, Director, 80 Federal Street, Boston 10, Mass.

## Sauerkraut Day Celebrated

Sauerkraut Day was celebrated on September 18 at Forreston, Ill., with approximately 30,000 persons from five States on hand.

The festival, one of the few of its kind in America, was opened by a parade with floats and several bands. Then followed speeches by prominent officials.

More than two tons of sauerkraut and a ton of wieners together with 350 gallons of coffee and thousands of buns and loaves of rye bread was consumed by those attending the festival.

Begun in 1913, this annual festival was the 28th such affair to be held at Forreston. No festivals were held during the war years, this year being the first renewal of the event since 1941.

## Forthcoming Meetings

October 6-7—Packaging Machinery Manufacturers Institute, 15th Annual Meeting, Hotel Sheraton, Springfield, Mass.

October 9-11—Florida Canners Association, Annual Meeting, Sheraton-Plaza Hotel, Daytona Beach, Fla.

October 15-18—National Association of Food Chains, Annual Convention, Drake Hotel, Chicago, Ill.

October 17—Michigan Canners Association, Fall Convention, Rowe Hotel, Grand Rapids, Mich.

October 20-21—Boston Conference on Distribution, Annual, Hotel Statler, Boston, Mass.

October 23-24—National Pickle Packers Association, Fall Meeting, Continental Hotel, Chicago, Ill.

October 31-November 1—Texas Canners Association, Annual Convention, White-Plaza and Driscoll Hotels, Corpus Christi, Tex.

November 3-14—University of Wisconsin, Cannery Fieldmen's Course, Madison, Wisc.

November 6-7—Ozark Canners Association, Fall Meeting, Connor Hotel, Joplin, Mo.

November 10-11—Wisconsin Canners Association, 43rd Annual Convention, Schroeder Hotel, Milwaukee, Wis.

November 10-12—Grocery Manufacturers of America, Inc., 39th Annual Meeting, Waldorf-Astoria Hotel, New York, N. Y.

November 12-14—National Canners Association, Fall Meeting, Board of Directors, Palmer House, Chicago, Ill.

November 17-18—Pennsylvania Canners Association, 33rd Annual Meeting, Yorktowne Hotel, York, Pa.

November 18—National Canners Association and Pennsylvania Canners Association, Tomato Disease Conference, Yorktowne Hotel, York, Pa.

November 20-21—Iowa-Nebraska Canners Association, Annual Convention, Savery Hotel, Des Moines, Iowa.

November 20-21—Indiana Canners Association, Fall Convention, Claypool Hotel, Indianapolis, Ind.

December 3-5—Georgia Canners Association Annual Meeting, Sheridan Bon Air Hotel, Augusta, Ga.

December 3-5—Tri-State Packers Association, Fall Convention, Traymore Hotel, Atlantic City, N. J.

December 9-10—Ohio Canners Association, Annual Convention, Deshler-Wallick Hotel, Columbus, Ohio.

December 11-12—Association of New York State Canners, Inc., 62nd Annual Meeting, Hotel Statler, Buffalo, N. Y.

January 7-9—Northwest Canners Association, Annual Meeting, Multnomah Hotel, Portland, Ore.

January 11-13—National Preservers Association, Annual Meeting, Stevens Hotel, Chicago, Ill.

January 13-17—National Food Brokers Association, Annual Meeting, Atlantic City, N. J.

January 16-17—National Pickle Packers Association, Winter Meeting, New York, N. Y.

January 17-23—Canning Machinery & Supplies Association, Annual Exhibit, Convention Hall, Atlantic City, N. J.

January 18-23—National Canners Association, Annual Convention, Traymore Hotel, Atlantic City, N. J.

January 19—National-American Wholesale Grocers Association, Annual Convention, Atlantic City, N. J.

February 26-27—Canners League of California, 1948 Annual Meeting, Fairmont Hotel, San Francisco, Calif.

March 15-18—National Association of Frozen Food Packers, Annual Convention, Chicago, Ill.

## Frozen Fruit and Vegetable Stocks Are Increasing Slightly

Stocks of frozen fruits in cold storage on September 1, 1947, totaled 410 million pounds, according to a report of the U. S. Department of Agriculture. This compares with 374 million a month earlier and 460 million pounds in cold storage a year earlier. The net increase during August in frozen stocks totaled 37 million pounds or about the same as the average August increase of 47 million.

Frozen vegetable stocks in cold storage totaled 330 million pounds on September 1, 1947, compared with 308 million a month earlier and 285 million on September 1, 1946. The net increase in frozen vegetable stocks during August of 22 million pounds was only 70 percent of the average August increase of 32 million pounds.

Frozen fruit and vegetable stocks, by commodities for September 1, 1947, with comparisons, as reported by the Department of Agriculture, are shown below:

| | Sept. 1, 1947 | Aug. 1, 1947 | Sept. 1, 1946 |
|---|---|---|---|
| FROZEN FRUITS | *1,000 lbs.* | *1,000 lbs.* | *1,000 lbs.* |
| Apples | 31,301 | 34,761 | 29,460 |
| Apricots | 24,657 | 22,313 | 42,594 |
| Blackberries | 19,573 | 13,377 | 21,100 |
| Blueberries | 10,020 | 7,285 | 12,504 |
| Cherries | 79,163 | 54,527 | 84,085 |
| Grapes | 3,779 | 4,451 | 5,955 |
| Peaches | 41,245 | 32,580 | 46,345 |
| Plums and prunes | 10,117 | 10,241 | 11,006 |
| Raspberries | 30,580 | 29,337 | 29,437 |
| Strawberries | 70,030 | 76,636 | 64,677 |
| Young, Logan, Boysen, etc. | 17,928 | 17,223 | 17,450 |
| Fruit juices and purees | 21,931 | 21,982 | 23,128 |
| All other fruits | 49,439 | 49,430 | 71,840 |
| Total | 409,763 | 374,363 | 459,581 |
| FROZEN VEGETABLES | | | |
| Asparagus | 18,118 | 18,624 | 23,091 |
| Beans, lima | 15,851 | 6,274 | 7,196 |
| Beans, snap | 24,546 | 11,784 | 22,494 |
| Broccoli | 9,958 | 10,855 | 12,620 |
| Brussels sprouts | 4,321 | 4,759 | 2,564 |
| Cauliflower | 6,673 | 6,618 | 4,709 |
| Corn, sweet | 26,018 | 15,338 | 13,057 |
| Peas, green | 159,185 | 160,421 | 138,959 |
| Pumpkin and squash | 7,178 | 8,538 | 3,966 |
| Spinach | 22,109 | 24,330 | 23,763 |
| All other vegetables | 36,096 | 40,033 | 32,390 |
| Total | 330,053 | 307,574 | 284,809 |

## USDA Meat Production Report

Meat production under Federal inspection for the week ended September 13, totaled 300 million pounds, according to the U. S. Department of Agriculture. This production compares with 257 million pounds produced during the preceding week and 68 million pounds during the corresponding week of last year just prior to removal of slaughter controls.

# Statistics

## Alaska Salmon Pack Report

The following table, prepared from preliminary statistics compiled by the Fish and Wildlife Service, shows the pack of Alaska canned salmon, by regions and varieties, through September 6, 1947, as compared with a similar period in 1946:

| Districts | Sept. 6, 1947 | Sept. 7, 1946 |
|---|---|---|
| | *Cases* | *Cases* |
| Western Alaska[1] | 1,407,664 | 604,464 |
| Central Alaska | 1,759,871 | 1,710,708 |
| Southeastern Alaska | 974,662 | 1,050,563 |
| Total | 4,142,197 | 3,455,735 |
| Species | | |
| King | 54,340 | 31,766 |
| Red | 1,874,294 | 1,039,863 |
| Pink | 1,662,405 | 1,715,007 |
| Chum | 432,319 | 516,803 |
| Coho | 118,839 | 152,296 |
| Total | 4,142,197 | 3,455,735 |

[1] The figures for Western Alaska are final as of July 31, 1946, and 1947. Includes Yukon-Kuskokwim District pack (June 1 to July 31).

## California Sardine Pack

Deliveries of California sardines to processing plants during the week ended September 11, totaled 1,044 tons. Pack of sardines during the week 22,791 cases.

The following table, prepared from figures supplied by the California Sardine Products Institute, shows the sardine deliveries by districts and the pack by can sizes for the current season as compared with 1946.

| Areas | Season to Sept. 11, 1947 | Season to Sept. 12, 1946 |
|---|---|---|
| | *Tons* | *Tons* |
| Northern district | 72 | 404 |
| Central district | 9,582 | 9,023 |
| Southern district | ..... | ..... |
| Total | 9,654 | 9,427 |
| Can sizes | *Cases* | *Cases* |
| 1-lb. ovals | 59,939 | 39,957 |
| 1-lb. talls | 38,021 | 52,087 |
| ¼-lb. fillet | 200 | 4,964 |
| 8-oz. 96's | 414 | 407 |
| Miscellaneous | 45,633 | 5,245 |
| Total | 144,306 | 102,660 |

## Frozen and Cured Fish Stocks In Cold Storage Are Reported

Holdings of frozen and cured fish in cold storage on September 1, 1947, totaled 161,036,000 pounds, as compared with August 1, 1947, holdings of 139,356,000 pounds, and the September 1, 1946, stocks of 182,719,000 pounds, the Fish and Wildlife Service of the U. S. Department of Interior has reported. The following table lists, by varieties, the quantities of frozen and cured fish held in cold storage during the respective periods:

| SPECIES | Sept. 1, 1947 | Aug. 1, 1947 | Sept. 1, 1946 |
|---|---|---|---|
| | *1,000 lbs.* | *1,000 lbs.* | *1,000 lbs.* |
| Salt-water fish: | | | |
| Bait and animal food | 2,191 | 3,043 | 2,482 |
| Bluefish | 121 | 85 | 143 |
| Butterfish | 451 | 139 | 548 |
| Cod, haddock, hake, pollock, whole | 1,096 | 1,084 | 1,671 |
| Croakers | 2,317 | 2,409 | 1,167 |
| Eels | 129 | 154 | 132 |
| Fillets (miscellaneous) | 23,037 | 19,712 | 33,372 |
| Flounders (including fillets) | 2,037 | 2,229 | 3,538 |
| Halibut | 24,427 | 18,346 | 27,014 |
| Herring, sea | 1,315 | 995 | 2,046 |
| Mackerel (Boston, including fillets) | 7,874 | 7,096 | 4,494 |
| Mullet | 382 | 472 | 1,068 |
| Sablefish (black cod) | 3,102 | 3,249 | 5,144 |
| Salmon (all species) | 10,183 | 7,585 | 14,579 |
| Scup (Porgies) | 1,495 | 901 | 1,081 |
| Sea trout (weakfish, gray and spotted) | 554 | 452 | 742 |
| Shad and shad roe | 451 | 413 | 737 |
| Smelts (sea) | 808 | 818 | 1,409 |
| Swordfish | 810 | 432 | 1,021 |
| Whiting (including fillets) | 17,028 | 12,493 | 14,592 |
| Miscellaneous salt-water fish | 14,236 | 13,810 | 13,306 |
| Fresh-water fish: | | | |
| Bait and animal food | 790 | 1,100 | 1,151 |
| Blue pike and sauger (including fillets) | 64 | 62 | 80 |
| Catfish and bullheads | 267 | 310 | 237 |
| Chubs | 389 | 318 | 634 |
| Lake herring & cisco (including fillets) | 655 | 485 | 2,176 |
| Lake trout | 385 | 324 | 491 |
| Pickerel, jacks or yellow jacks | 75 | 89 | 80 |
| Sturgeon and spoonbill cat | 230 | 228 | 369 |
| Suckers | 25 | 27 | 36 |
| Tullibee | 300 | 233 | 393 |
| Yellow perch (including fillets) | 174 | 175 | 161 |
| Yellow pike (or walleye) (including fillets) | 136 | 122 | 122 |
| Whitefish | 961 | 915 | 1,700 |
| Miscellaneous fresh-water fish | 1,331 | 1,080 | 1,516 |
| Shellfish: | | | |
| Lobster tails (spiny lobster) | 343 | 415 | 316 |
| Scallops | 1,729 | 1,366 | 1,963 |
| Shrimp | 4,685 | 3,848 | 6,488 |
| Squid | 1,739 | 1,792 | 1,624 |
| Miscellaneous shellfish | 1,844 | 1,805 | 2,630 |
| Frozen fish, total | 130,166 | 110,611 | 152,403 |
| Cured fish, total | 30,870 | 28,745 | 30,316 |
| Total, all fish | 161,036 | 139,356 | 182,719 |

# Foreign Trade

## Department of Commerce to Tighten Export Controls

The Office of International Trade of the U. S. Commerce Department states that export controls will have to be tightened, and that from now on government regulations will become more stringent respecting the issue of export licenses.

Brokers will be restricted from selling or transferring export licenses. Hereafter, they must now possess genuine orders from responsible foreign import agents.

No export licenses are currently being issued for shipment of meats to Europe. Licenses are being granted for shipments to Canada, Central and South America, and to certain British colonies.

Federal regulations now controlling exports permit from 85 to 90 percent of industrial and commercial exports under general license. Stricter control from now on will narrow this percentage to include all scarce items, probably, and under the Marshall Plan there likely will be considerable shifting of the types of products exported.

## USDA Issues Regulation Tightening Meat Importing

A new amendment has been proposed by the U. S. Department of Agriculture listing the foreign countries from which meat and meat food products may be imported into the United States, to the regulations governing meat inspection service. The amendment, however, will exempt canned and other safely processed meats, since they "are permissible from all the countries named in the amendment," USDA said.

The principal requirement for the importation of foreign meat is that the inspection of the meat must be equivalent, in its standards and thoroughness, to that of the United States.

By naming each country from which meat and meat food products may be imported, Department officials believe that the situation will be clarified and misunderstanding on the part of importers and others prevented.

The countries currently named are: Argentina, Australia, Belgium, Brazil, Canada, Cuba, Czechoslovakia, Denmark, Dominican Republic, England and Wales, Finland, France, Ireland (Eire), Italy, Luxembourg, Madagascar, Netherlands, New Zealand, Northern Ireland, Norway, Paraguay, Scotland, Spain, Sweden, Switzerland, Uruguay, and Venezuela. It is anticipated that changes in the list will be made from time to time and these will be officially announced.

The authority for the proposed amendment is section 306 of the Tariff Act of 1930. Interested persons may file their views, pro and con, with the Chief of the Bureau of Animal Industry, U. S. Department of Agriculture, Washington 25, D. C., not later than September 25.

## Food Strategy Board Changes Policy for Foreign Relief

The U. S. Food Strategy Board headed by Secretary of State George C. Marshall and composed of Secretary of Agriculture Clinton P. Anderson, Secretary of the Army Kenneth C. Royall, and Secretary of Commerce W. Averell Harriman, as other members, have been working on the subject of food exports and international allocations. The Board, realizing that the United States must do most of the allocating since it is the only source of volume food supplies, states that export controls will have to be tightened because of rising inflation and possible curtailment of food supplies in the United States. Officials have stated that the United States policy of furnishing food for foreign relief in the future will be guided solely by the size of U. S. food supplies and in no case will food be exported where the exportation might interfere with domestic economy.

# Personnel

## Lawrence Succeeds DeBusk

Fred P. Lawrence has been named acting citriculturist for the Florida State Agricultural Extension Service, succeeding E. F. DeBusk, who retired last June. Mr. Lawrence previously had been with the Farm Security Administration and has been county supervisor, district supervisor, assistant State director, and farm owners' specialist.

## Bagley Promoted by Gerber

Earle L. Johnson, vice president of marketing of baby foods for the Gerber Products Co., Fremont, Mich., has announced the appointment of Joe H. Bagley as general sales manager for the firm. Mr. Bagley will take up his new duties at the company's home office in Fremont on October 1. Previously he was assistant sales manager of the Gerber Products Company's western division and acting district manager of the firm's Los Angeles district.

## Officers Named by California Fish Canners Association

At the Annual Convention of the California Fish Canners Association at Avalon, Santa Catalina Island, Calif., on September 17 and 18, the following officers were elected:

President — Albert Vignolo, Jr., West Coast Packing Corp., Long Beach; vice president—M. D. Marsh, South Pacific Canning Co., Long Beach; executive vice president—Roy H. Beaton, Terminal Island; secretary-treasurer—Charles A. Winkler, Ferry Building, Terminal Island.

# Deaths

## Wisconsin Canner Dies

Joseph Horick, 63, production manager and treasurer of the Gillett Canning Co., died on September 11 at his home after an illness of six weeks. An active participant and worker in canning industry affairs, Mr. Horick had been connected with the Gillett Canning Co. for the past 36 years.

Mr. Horick is survived by his wife, one daughter and one son.

## Death Takes Salmon Canner

Word has been received of the recent death of David S. Wurtenburg, 82, who died at a Seattle, Wash., hospital. At one time he was manager of the Kadiak Fisheries Co. and once served as treasurer and director of the Chignik Fisheries Co. Mr. Wurtenburg had been active in salmon canning affairs for over 50 years.

## Willard A. Godfrey Is Dead

Willard A. Godfrey, 67, died on September 13 at Benton Harbor, Mich., as a result of a heart attack. At the time of his death, he was secretary-treasurer and one of the founders of Michigan Fruit Canners, Inc., of Benton Harbor.

Mr. Godfrey had been engaged in the canning business during his entire adult life, having entered the industry in the 1890's as a partner in his father's firm, C. H. Godfrey & Son, Benton Harbor, Mich. After his father's death, he organized his own company, known as Godfrey Packing Co., which in 1927 was merged with Fennville Canning Co. and South Haven Preserving Co. to become Michigan Fruit Canners, Inc.

Devoting his whole life to the canning business, Mr. Godfrey took part in numerous canning industry affairs. He formerly served as a member of the National Canners Association's fruit section, at one time was vice president of the Michigan Canners Association, and was serving as a director of the Michigan Canners Association at the time of his death. He was a Diamond member of the Old Guard Society.

He is survived by his wife, Mildred L. Godfrey, a son, George P. Godfrey, and three grandchildren.

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### CAN SIZE RECOMMENDATIONS

*(Concluded from page 399)*

curred by adoption of a list of recommended sizes, and (6) property rights resulting from established markets in can sizes. With the foregoing principles before it, the Committee carefully considered the views of the industry as expresed in replies received by the Association to the can size survey conducted during July and August. The results of the survey had been presented to the Committee in tabular form showing all the can sizes reporting canners had indicated as desirable for canning and distributing canned fruits, vegetables, and juices. The Committee also was advised of the reasons assigned by reporting canners for the reported sizes.

The proposal of the Committee differs from the present Simplified Practice Recommendation by recommending, in general, that approved sizes of metal containers apply to commodity groups rather than to individual items.

#### Fruits

The Committee has proposed a list of six can sizes for use in canning fruits. These sizes are the 8-ounce Tall (211 x 304), No. 1 Tall (301 x 411), No. 303 (303 x 406), No. 2 (307 x 409, No. 2½ (401 x 411), and No. 10 (603 x 700). In addition to the above list the No. 300 (300 x 407) was approved for cranberry sauce and the No. 3 Cylinder (404 x 700) was approved for citrus segments.

This list, however, was not recommended for pineapple. The Committee accepted the recommendations of the pineapple canners as follows: 8-ounce Tall (211 x 304), 211 Cylinder (211 x 414), No. 1 Flat (307 x 203), No. 2 (307 x 409), No. 1¼ (401 x 207.5), No. 2½ (401 x 411), and No. 10 (603 x 700).

#### Vegetables

For all seasonal vegetables, the Committee has proposed that the industry confine itself to the following seven can sizes: 8-ounce Tall (211 x 304), No. 1 Picnic (211 x 400), No. 1 Tall (301 x 411), No. 303 (303 x 406), No. 2 (307 x 409), No. 2½ (401 x 411), and No. 10 (603 x 700).

In addition to the above list, the Committee approved the No. 2 Vacuum (307 x 306) for vacuum packed vegetables, the No. 300 (300 x 407), the Jumbo (307 x 510), and the No. 1 Square (300 x 308 x 308) for asparagus, the No. 95 (307 x 400) for asparagus style snap beans, the No. 3 Vacuum (404 x 307) for sweet potatoes, the 6-ounce (202 x 308) for tomato paste, and the 8-ounce Short (211 x 300) for tomato sauce.

#### Juices

The can sizes adopted by the Committee for vegetable juices nectars, and fruit juices, but not including pineapple juice, are the Individual Juice (202 x 308), 8-ounce Tall (211 x 304), 211 Cylinder (211 x 414), No. 300 (300 x 407), No. 2 (307 x 409), No. 2 Cylinder (307 x 512), No. 3 Cylinder (404 x 700), and No. 10 (603 x 700).

The Committee approved the recommendations of the pineapple canners for the following five can sizes for pineapple juice: 8-ounce Tall (211 x 304), 211 Cylinder (211 x 414), No. 2 (307 x 409), No. 3 Cylinder (404 x 700), and No. 10 (603 x 700).

#### Baby Foods

Two can sizes are recommended for baby foods, the 202 x 214 and the 211 x 214.

#### Miscellaneous Packs

No recommendations for industry consideration were made by the Committee for any of the dry bean packs, soups, pimientos, mushrooms, olives, hominy, spaghetti or specialty items. Proposals for these commodities are to be developed by subcommittees and are to be considered by the Committee at a future meeting. The question of extending the simplification program to canned products other than those enumerated above was discussed, but a decision was deferred to a future meeting of the Committee. The recommendations of the Committee apply only to cans for the domestic trade and do not apply to cans used in the export market.

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### MECHANICAL CORN PICKERS

*(Concluded from page 399)*

chines economically practical for use in 1948. The meeting is for corn canners and their technical agricultural staffs, and is not open to manufacturers or dealers of equipment.

The importance of labor-saving harvesting equipment for 1948 assumes greater significance at this time, in view of the expiration of the Government farm labor program at the end of December. Canners who have used corn picking equipment this year and who are interested in its development are urged to attend this meeting, which will start at 9 a. m. and end at 5 p. m., October 17. Room reservations should be made directly with the Hotel Stevens at least one week prior to the meeting, stating time of arrival and departure and indicating the rooms are desired for attendance at this meeting.

Canners expecting to attend also are requested to notify the Association's Raw Products Bureau in order that adequate arrangements can be made for meeting rooms.

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## Army Names Dried Food Needs

The Army Quartermaster Corps announced on September 16, that evaporated, dried and dehydrated food requirements for the military and government services will total 31,765,000 pounds from the 1947 pack. Commodities which will be purchased by the QMC and the quantities required are as follows:

Evaporated fruits—Apricots, 1,174,000 pounds; dates, 20,000 pounds; peaches, 200,000 pounds; prunes, 2,148,000 pounds; raisins, 3,074,000.

Dried beans — Kidney, 2,480,000 pounds; lima, 7,032,000 pounds; white, 14,002,000 pounds.

Dehydrated foods—Apples, 305,000 pounds; onions, 1,330,000 pounds.

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## Standards for Fruit Jelly

Establishment of U. S. standards for grades of fruit jelly have been proposed by the U. S. Department of Agriculture and are expected to be announced in final form some time in the near future. Under the proposals, USDA would establish standards of identity and fill of container for fruit jelly.

# Home Economics

## New Educational Material Is Mailed to Members This Week

New educational material has been prepared by the Association's Home Economics Division for use in teaching canned foods lessons in home economics classes. The material is furnished in a packet which includes the following publications:

1. *Canned Foods in Modern Meals*, an eight-page leaflet which furnishes information about canned foods, including their nutritive values, preparation, use of the label as a buying guide, etc. It is punched for notebook use and is furnished in sufficient quantities for the students of each class.

2. *Canned Food Tables* is a single sheet. One side lists a serving chart and the other a vitamin values chart. It, too, is punched for notebook use and is supplied in quantity for students. The tables are given on a single sheet so that the requests received from dietitians and others for this specific information can be filled.

3. A single page of *Suggested Classroom Projects* for the teacher's use.

4. A single copy of the book, *Tempting Recipes Using Canned Foods*, for reference use in food preparation classes.

Full page announcements describing the new educational material were run in the September issues of three of the leading home economics magazines, and half-page announcements are being run in two of the magazines in October, offering teachers an opportunity to send in coupons requesting copies for students in the class.

The past week the packets were sent out to members of the Association, to their branch offices, supervisors, plant managers and other individual members of the industry. They also were sent to State and regional canner association secretaries, can companies and label manufacturers.

Although notices about the material have appeared in professional magazines, the material, in addition, will be sent individually to heads of departments in colleges having teacher-training courses in home economics, and to city and State supervisors of home economics.

In addition to these initial mailings, the Association's Home Economics Division is now filling a number of individual requests.

# Food Situation

## Rutz Quoted in a Consensus Interview on Food Situation

President Emil Rutz of the National Canners Association was among leading spokesmen of the food industry invited to express themselves in a consensus interview conducted by Food Editor A. E. Mockler of the New York *Journal of Commerce*, and published in the September 15 issue of that publication. The interview was intended to analyze the forces behind the present food situation.

Mr. Rutz' statement is as follows:

"Canned fruits and vegetables have not participated in the current upward trend in food prices, as reflected in government statistics, but generally are selling below the 1946 prices which existed after the removal of government price controls.

"Current canned fruit and vegetable prices, in relation to wage earner income, are lower than in the period 1935 to 1939. In terms of his earnings, the wage earner today generally pays less for these items than in the 1935-39 period."

Others interviewed by the *Journal of Commerce* were Clarence Francis, chairman of the board, General Foods Corp., Patsy D'Agostino, president of the National Association of Retail Grocers, and W. F. Williamson, secretary-manager of the National Coffee Association.

# Supplies

## BAE Forecasts More Canned Fruit Juices for 1947-48

**Total supplies of canned fruit juices in the 1947-48 season may be slightly larger than the 2.9 billion pounds (100,000,000 cases equivalent 24/2's) of the 1946-47 season, the Bureau of Agricultural Statistics has announced. Citrus juices, as usual, will comprise most of the new pack. With another large citrus crop in prospect, the new pack of citrus juice probably will be as large as the 1946-47 pack.**

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